**Our Story**

Eatalian Plate was born from a shared love for Italian gastronomy and a desire to create a haven where food enthusiasts could indulge in the finest flavors of Italy. Our journey began with a simple yet profound belief: that good food has the power to bring people together and create lasting memories. Since our inception in [Year], we have been dedicated to serving authentic Italian cuisine with a modern twist, using only the freshest ingredients and time-honored techniques.

**Chicken Milanese**

Breaded and fried chicken cutlets served hot and crispy with lemon wedges.

₱299.99

**Chicken Cacciatore**

Chicken pieces cooked in a tomato-based sauce with onions, bell peppers, mushrooms, and olives.

₱349.99

**Herb Roasted Turkey**

Turkey roasted with rosemary, thyme, sage, and garlic, served tender and juicy.

₱399.99

**Crispy Pork Ribs**

Seasoned pork ribs slow-cooked until tender, then finished with a crispy exterior.

₱429.99

**Bistecca Steak**

Thick-cut steak seasoned with salt and pepper, grilled to perfection.

₱599.99

**Four Season Vegetable**

A medley of seasonal vegetables roasted or sautéed to perfection.

₱249.99

**Insalata Rucola**

Fresh arugula leaves tossed with a light vinaigrette dressing and Parmesan cheese.

₱199.99

**Italiannis Salad**

Mixed greens with cherry tomatoes, cucumber slices, red onion rings, olives, and Italian dressing. ₱299.99

**Tartufo**

Ice cream ball coated in chocolate or cocoa powder, with a surprise filling.

₱179.99

**Panna Cotta**

Creamy dessert topped with fruit compote or caramel sauce.

₱149.99

**Cheese Cake**

Rich dessert with a graham cracker crust and creamy cheese filling.

₱199.99

**Iced Water**

Chilled water served over ice cubes.

₱49.99

**Iced Lemon Tea**

Black tea with lemon juice and sugar, served over ice.

₱79.99

**Coffee**

Freshly brewed coffee, served black or with milk and sugar.

₱99.99

**Spaghetti Vongole**

Spaghetti noodles tossed with fresh clams, garlic, white wine, and parsley.

₱499.99

**Penne Arrabiata**

Penne pasta with a spicy tomato-based sauce and garlic.

₱449.99

**Shrimp Fra Diablo**

Shrimp cooked in a fiery tomato-based sauce with garlic and chili flakes.

₱549.99

**Carbonara**

Pasta with a sauce made from eggs, Pecorino Romano cheese, pancetta, and black pepper. ₱479.99

**Rice**

Steamed or boiled rice, a versatile side dish.

₱99.99

**French Italian Fries**

Thick-cut fries seasoned with Italian herbs.

₱149.99

**Truffle Mushroom Pizza**

Pizza topped with a blend of mushrooms sautéed in truffle oil.

₱599.99

**Hawaiian Pizza**

Pizza with tomato sauce, mozzarella cheese, ham, and pineapple.

₱499.99

**Combo Pizza**

Pizza with a variety of toppings including pepperoni, sausage, mushrooms, bell peppers, onions, and olives.

₱549.99

**Pepperoni Pizza**

Pizza with tomato sauce, mozzarella cheese, and pepperoni slices.

₱449.99

**VISIT US**

We invite you to join us at Savoré Cuisine and embark on a culinary journey through the flavors of Italy. Whether you're a seasoned aficionado of Italian cuisine or a curious newcomer eager to explore new tastes and sensations, our restaurant promises a dining experience that will delight the senses and transport you to the sun-drenched landscapes of Italy.

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